

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Application of:)	Group Art Unit: 1761
)	
HAGIWARA)	Examiner: C.E. Sherrer
)	
Serial No. 08/950,902)	
)	
Filed: October 15, 1997)	

For: **PROCESS FOR PRODUCTION OF ALCOHOLIC COFFEE DRINKS**

Appendix A

Please amend the claims as indicated in the following marked-up copy of the claims.

1. A process for the production of an alcoholic drink having coffee flavor from an extraction residue [of roasted coffee beans] remaining after roasted coffee beans are extracted with hot water or with an aqueous solution of alcohol, which comprises adding a saccharide to the extraction residue of roasted coffee beans and fermenting the resulting mixture in the presence of wine yeast for the brewing of alcoholic wine liquors.

2. (Delete)

13. (Delete)

14. (Delete)

15. (Delete)

16. (New) A method for reusing waste coffee residue containing substantially little coffee flavor, comprising the steps of:

adding a saccharide to the waste coffee residue of roasted coffee beans, and

fermenting the resulting mixture in the presence of wine yeast for the brewing of alcoholic wine liquors.